



City of Manchester  
Health Department  
1528 Elm St  
Manchester, NH 03101

**Public Health**  
Prevent. Promote. Protect.

2023  
January– April  
Volume 2, Issue 1

# Environmental Happenings

## FOOD SAFETY TRAINING

Completing an ANSI accredited food safety training course will give you and your employees the knowledge to help your establishment operate safely, including proper sanitation steps, hygienic practices, and temperature requirements. These training courses will give you the background information on the pathogens that cause foodborne illness and how those pathogens have helped guide the food code.

To comply with recent changes to the food code in the State of New Hampshire, a designated person in charge must be on site at all times of food preparation and shall be a Certified Food Protection Manager. Below is a list of the six accredited courses that are available to take to meet this requirement. Please review each option to help determine what will best suit your needs – some have the option for in-person learning or virtual learning, as well as a variety of language options.

360Training.com, INC

Learn2Serve® Food Protection Manager Certification Program

Visit: <https://www.360training.com/food-beverage-programs>

Above Training/StateFoodSafety.com

Certified Food Protection Manager (CFPM) Exam

Visit: <https://www.statefoodsafety.com>

National Registry of Food Safety Professionals

Food Protection Manager Certification Program

Visit: <http://www.nrfsp.com>

National Restaurant Association

ServSafe® Food Protection Manager Certification Program

Visit: <http://www.servsafe.com>

AAA Food Safety, LLC

Certified Food Protection Manager

Visit: <https://aaafoodhandler.com/food-manager-certification>

Always Food Safe Company, LLC

Food Protection Manager Certification Program

Visit: <https://alwaysfoodsafecom/>

If you complete an accredited course, please be sure to include a copy of your certificate with your establishment's annual food service permit renewal application.

## SERVING HIGHLY SUSCEPTIBLE POPULATIONS

Most often, when we see the term “highly susceptible populations” we may think of hospitals or nursing homes. While older adults and the immunocompromised are more at risk for foodborne illnesses, pre-school age children must be considered as well. The 2017 FDA Food Code specifically mentions facilities such as: “custodial care, health care, or assisted living, such as a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center” (Food Code 1-201.10) as locations serving highly susceptible populations.

Employees serving highly susceptible populations (HSP) are, in some instances, held to a higher standard than those who do not. Examples of this include when dealing with employee illness, and with foods allowed to be served.

The Food Code offers specific criteria for returning to work after a confirmed illness for all employees, however, it offers further guidance specific to employees serving HSP. Persons in Charge are required to restrict and in some cases prohibit employees from serving HSP when exposed to certain illnesses, even if they are not symptomatic. Employees serving HSP may also be excluded from work, while another employee who does not serve HSP is only restricted at work for the same illness.

When it comes to cooked food items such as steak, not all customers prefer their meat to be cooked to the same degree. While a customer can typically request a steak to be cooked anywhere from rare to well-done, a food establishment serving an HSP may not serve or offer undercooked meat, raw animal foods, raw seed sprouts or similar partially cooked foods. Proper time and temperature requirements must be observed, producing a fully cooked food product.

Continuing with food, establishments serving HSP may not serve juices that have “not been specifically processed to prevent, reduce, or eliminate the presence of pathogens” (Food Code 3-801.11). Anytime a juice is prepared from scratch on site at an HSP, it must be processed under a HACCP Plan to ensure pathogen reduction. For ready-to-eat food items with raw egg as an ingredient, pasteurized eggs or egg products shall be used instead (Caesar salad dressing, eggnog, hollandaise etc.). Similarly, pasteurized eggs shall be used in recipes where more than one egg is broken and combined.

While serving HSP can be more complex in scenarios, such as those mentioned above, the work is essential for the communities they serve. For questions regarding these requirements and code citations, please feel free to reach out to the Manchester Health Department.

If you have any questions, comments, or topics you would like to see covered, please email us:

[Food@manchesternh.gov](mailto:Food@manchesternh.gov)



## ENVIRONMENTAL HEALTH SPECIALISTS

Supervisor:

Aaron Krycki

Inspectors:

Michael Carr

Tammi Compagna

Karen Sutkus

Connor Lefevra

## INCLUDED IN THIS ISSUE

- Food Safety Training  
by Tammi Compagna
- Serving Highly Susceptible  
Populations  
by Michael Carr

## DID YOU KNOW

The word “restaurant” has French roots, translating to “food that restores”?